

Recipe

Cornbread (Dutch Oven)

Ingredients

15 oz Cornbread mix
15 oz Creamed corn
2 Eggs
1 cup Sour Cream
2 Tbs Sugar
1 Stick Butter

Optional

1 can Whole Kernel Corn, drained
 Green Chilis
 Cheddar Cheese

Category

Bread

Servings**Notes****Instructions**

Melt butter in 9" x 12" pan. Combine with all other ingredients in mixer bowl. Mix well, pour into pan. Bake at 350 for 30 min.

12" Dutch Oven - Spread 8 heated coals evenly around the top and place 12 heated coals evenly underneath. Place Dutch Oven on top of coals and cook for about 30 minutes or until done. Rotate the oven 90° and then rotate the lid 90° every 15 minutes.